



Appetizers

FRENCH ONION SOUP...18

Crostini / Gruyere

GRILLED HEARTS OF ROMAINE...18

Boquerones / Parmesan Tuille / Homemade Caesar

WILD MUSHROOM STRUDEL...29

Wild Mushrooms / Puff Pastry / Vegetable Demi

HOMEMADE GNOCCHI...32

Aged Parmesan Foam / Black Truffles

***TUNA NIKKEI...32**

Avocado / Tobiko / Citrus-Soy Sauce

***BEEF TARTARE...34**

Crostini / Quail Egg / Truffle Aioli

ESCARGOT BOURGUIGNONNE...29

Garlic Herb Butter / Pernod / Crostini

SEARED FOIE GRAS...38

Preserved Figs / PX Sherry Reduction / Quince

OSETRA CAVIAR...199

Blinis / Crème Fraiche

Main Courses

BUTTER POACHED LOBSTER ...69

Grapefruit / Orzo / Sauterne Butter Sauce

*** MAPLE LEAF DUCK BREAST...59**

Purple Sweet Potato Purée / Bacon-Brussel Sprout
Plum Reduction

PAN SEARED CHILEAN SEA BASS...70

Spinach / Osetra Caviar / Dill Beurre Blanc

***A5 AUSTRALIAN WAGYU BEEF...79**

Spiral Potatoes / Celeriac Purée / Red Wine Reduction

DOVER SOLE...71

Spaghetti Squash / Brown Butter Capers Sauce

***COCOA NIBS CRUSTED VENISON RACK...68**

Red Pearl Onions / English Pea Purée /
Raspberry-Black Pepper Jam

SEAFOOD RISOTTO...49

Mussels / Clams / Prawns / Arborio Rice

BRAISED SHORTRIB...59

Creamy Polenta / Haricot Verts / Natural Jus

Desserts

CHEESE & CHARCUTERIE PLATE...25

Chef's Selection of Artisanal Cheeses & Charcuterie

TRES LECHES TIRAMISU...18

Mascarpone Cream / Tres Leches Dacquoise

CRÈME BRÛLÉE...18

Madagascar Vanilla Custard

CHOCOLATE MOUSSE...18

Candied Orange Peel / Crèmeux / Orange Gel

*THESE ITEMS ARE SERVED RAW OR UNDERCOOK, AND IT MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, SPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS



Chef's Tasting Menu

Entire table must participate in the Tasting Menu

Tasting Menu \$175 / Wine Pairing \$120

Special Reserve Wine Pairing \$300

First Course

***TUNA NIKKEI**

Avocado / Tobiko / Citrus-Soy Sauce

Riesling: Scholls Villiard, Rheingau, Germany, 2022

Domaine Zind-Humbrecht, "Roche Calcaire," 2018

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SEARED FOIE GRAS

Preserved Figs / PX Sherry Reduction / Quince

Aimery, Brut Rosé, Crémant de Limoux, France, NV

Billecart-Salmon, Rosé, Brut, France, NV

Second

HOMEMADE POTATO GNOCCHI

Aged Parmesan Foam / Black Truffles

Laurent Perrier, La Cuvée, Brut, Champagne, France, NV

Billecart-Salmon, Reserve, Brut, France, NV

Third Course

BUTTER POACHED LOBSTER

Grapefruit / Orzo / Sauterne Butter Sauce

Sauvignon Blanc: Lauverjat, Sancerre, 2023

Peter Michael, "L'Après-Midi," Knights, Valley, Sonoma, 2021

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MAPLE LEAF DUCK BREAST

Purple Sweet Potato Purée / Bacon-Brussel Sprout

Pinot Noir: Domaine Besson, Givry Premier Cru, 2022

Mazzano, Amarone della Valpolicella Classico DOCG, 2012

Fourth Course

PAN SEARED CHILEAN SEA BASS

Spinach / Osetra Caviar / Dill Beurre Blanc

Chardonnay: Fess Parker, "Sanford & Benedict," 2022

Olivier Leflaive, Puligny-Montrachet, France, 2020

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***COCOA NIB CRUSTED VENISON RACK**

Red Pearl Onions / English Pea Purée

Malbec: Los Noques, Uco Valley, Argentina, 2015

Château Margaux, "Pavillon Rouge," Margaux, 2016

Fifth Course

CRÈME BRÛLÉE

Madagascar Vanilla Custard

Château Les Justice, Premier Cru, Sauternes France

Royal Tokaji, Aszú, Hétszőlő, 5 Puttonyos, Hungary, 2014

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CHOCOLATE MOUSSE

Candied Orange Gel / Crèmeux / Orange Gel

Emilio Lustau, Pedro Ximénez Solera Reserva, Jerez, Spain

Taylor Fladgate 30-year-Old Tawny Port, Portugal

Executive Chef: Brian Goose

Chef de Cuisine: Carlos Leon

Pastry Chef: Mary Delfin

Wine Director / Sommelier: Stephen Elhafdi

General Manager: David Saavedra